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Volume XVI 41

FEBRUARY, 1944

Number 4

# The Cornell Countryman



## He uses his brain instead of his brawn

ED H. FOREST is a born genius for finding *new ways to put electricity to work* on his cattle-feeding farm at Wauseon, Ohio.

For instance: Mr. Forest handles all the feed for his 75 head of cattle, his sheep, and his hogs, *by electrically driven elevators and conveyors of his own design and construction.*

Farmer Forest operates his 55-acre farm *without any hired help* . . . other than the *wired help* he gets from the high lines.

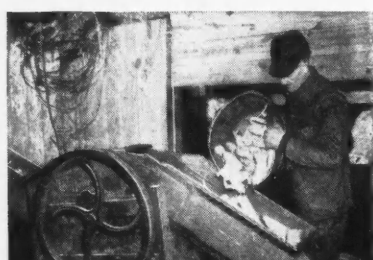
But let Mr. Forest tell his story in his own words. You, too, may gain some helpful information by reading what Ed Forest has to say.



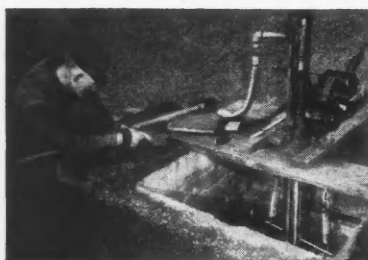
"I'M GETTING ALONG IN YEARS," says Mr. Forest, "and I use electric power wherever I can to save time and labor. Take this corn-unloading conveyor, for instance, which I designed and built in my farm workshop. All I do is feed the ear corn into the conveyor in the bottom of the wagon box . . . and the one-sixth H.P. electric motor does all the hard unloading work."



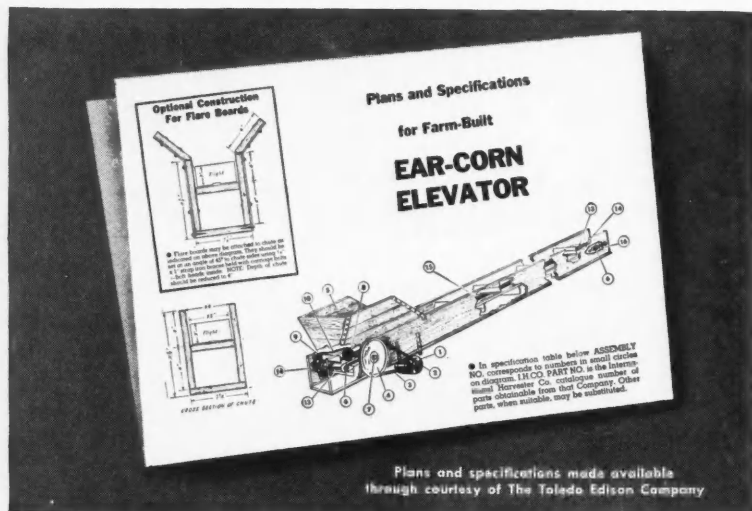
"TO GET THE CORN INTO THE CRIB, I use my farm-built grain elevator. The 1-H.P. motor elevates the corn as fast as it comes out of the wagon. It used to take me about 60 minutes of hard shoveling to scoop out the wagon and throw the corn up into the crib. Now I can unload and store 100 bushels of corn in 12 minutes . . . at a cost of *less than a penny for electric power.*"



"I FEED CHOPPED CORN to my feeder steers. This corn chopper will handle 200 bushels of ear corn an hour—at a power cost of 6¢ for the 2-H.P. motor. Formerly, I paid \$5 per 200 bushels for a man to call and grind the corn in a portable grinder. Figuring my labor at 50¢ an hour and the power cost at 6¢, I save *nearly \$4.50 for every 200 bushels of corn I use.*"



"I LIFT WATER 50 FEET with my deep-well pump which I fashioned out of spare parts, including the gear box from an old washing machine. And I run it with a *one-sixth H.P. electric motor.* The secret of using such a small motor for deep-well pumping is the *spring counterbalance* which carries the entire weight of the sucker rod and piston. This contraption is my own idea!"



Plans and specifications made available through courtesy of The Toledo Edison Company

## YOU CAN BUILD THIS GRAIN ELEVATOR!

We shall be glad to send you *complete plans and specifications* for building Mr. Forest's farm-built elevator . . . together with "Farm Motors" booklet which gives helpful information on the selection, care, and use of farm motors in wartime. Both are yours for the asking. *Mail coupon, today!* Westinghouse Electric & Manufacturing Company, Pittsburgh, Pa.

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Rural Electrification, 306 Fourth Avenue, Box 1017  
Pittsburgh 30, Pennsylvania

Please send me *free Plans and Specifications* for constructing farm-built grain elevator and *free "Farm Motors"* book.

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Address.....



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# The Cornell Countryman

Founded 1903

Member of the Agricultural College Magazines,  
Associated

Incorporated 1914

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Betsy A. Kandiko '44 ..... Editor-in-Chief

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## Competes Elected

Four new members were elected to the Countryman board from the winter competition. Jean Krumwiede '46 made the business board, and Nancy Hubbard '46, Rosa Wunsch '47, and Al Schwartz '47 attained editorial positions.

A spring competition will be held in March for those students who missed the winter competition.

## Cornell Oats Breeding

The Countryman would like to clarify the article, "Modern Oats Breeding", printed in the last issue. In the last paragraph, where we named the newest strains of oats, we not only misspelled two of the names, Comewell and Standwell, but we also failed to give credit to the men who developed the strains.

Professor H. H. Love, now head of the plant breeding department in the College of Agriculture at Cornell, deserves an apology, for it was through his work that the new varieties of oats were developed—and right here on our campus, too.

## No Farm and Home Week

### No Speaking Contests

Together with the Farm and Home Week, which has been discontinued for the first time since 1908, the three speaking contests held in that week, the Eastman Stage,

Rice Debate, and Home Economics Stage, have become war casualties.

The Eastman Stage has been held for 34 years; the Rice Debate for 15 years; and the Home Economics Stage for the past six years. All three competitions has a first prize of \$100 and a second prize of \$25.

Whether Farm and Home Week comes back next year depends on the war, said Professor Peabody of extension teaching, who is in charge of the contests. This year there is not enough food, rooms, or transportation facilities in Ithaca to accommodate the usual crowd.

## The Cover

For this issue, we thought a forest life cover would be appropriate, choosing a photograph by Hobart V. Roberts, lent through the courtesy of American Forests, the magazine of the American Forestry Association.

## In This Issue

The main feature is "Dr. Allen—Bird-man", written by the editor .....	page 6
Poetry has its place with "Voice From the Land" by Patricia Colbert '44 .....	page 4
What to do for better hunting is told by Oliver H. Hewitt, Instructor in Game Management, in "No Hunting?" .....	page 11
Rudy Caplan '44 says "Take a Bite" .....	page 13
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Cornell Homemaker .....	page 12
Former Student Notes .....	page 14

## The Hardest Year Is Ahead

**I**N BATTLE, and at home, the present year will need more of work, skill, and courage than the American people have as yet been called upon to contribute toward winning the war. Extra work in food production will be required of farmers and victory gardeners. No less work will be needed on the part of those who will see that summer's harvests will be preserved for winter's eating.

Yet work alone will not assure success. Work must be guided and backed by skill and knowledge.

Much of the knowledge and many of the skills are presented in the bulletins of the New York State Colleges of Agriculture and Home Economics. They tell, as the results of experiments, studies, and experiences, what may be done and how to do it; particularly, many of the bulletins deal with problems of farms, and gardens, and homes.

About 550 different bulletins are listed among those now available for free distribution to citizens of New York State. They include a wide variety of subjects. The best way to learn what they are is to get a copy of the list of publications, and then mark in it the designating numbers of the publications you would like to have,—as E 621.

When this has been done, you may return the list with your name and address, and with the titles marked, or you may transfer the numbers to a penny postal card. Address either one to the

### **Office of Publication**

**Roberts Hall**

**Cornell University**

**Ithaca, New York**

Ask for the various bulletins you can use to advantage; but do not ask for more than one copy of each of the bulletins you want.



## DR. ALLEN



## BIRD-MAN

### Wild-life Issue

This issue is dedicated to the wild-life of America, the birds and animals without which we would have a hard time getting along; and to the men and women who are devoting their time to the study and management of our wild-life, in order that all of us may derive benefit and enjoyment.

We have such a man at Cornell, Dr. Arthur A. Allen, who is one of the most outstanding bird-men in America. We are proud to accord a part of our magazine to him and his work.

### Epsilon Sigma Phi Meets

"The New York State Colleges of Agriculture and Home Economics at Cornell were developed through early extension work" said Liberty Hyde Bailey, professor emeritus and former dean of the colleges, at the January 19 meeting of Epsilon Sigma Phi, honorary extension fraternity.

The annual meeting of the society was held during the week of the 4-H club agents training school at Cornell, as many of them are members. Persons who have spent 10 years in extension work are eligible for the fraternity.

Officers for 1944 are: Chief, R. F. Fricke, assistant state leader of county agricultural agents; secretary-treasurer, John A. Lennox, assistant state 4-H leader; and annualist, Mrs. Helen P. Hoefler, assistant state leader of home demonstration agents.

### February 5 — Big Weekend

The Senior-Sophomore Weekend of February 5 is the morale-raising, soul-satisfying good time that will wipe the term's cobwebs from our minds and clear away the muddled debris of the last three months.

We'll cheer ourselves sky-blue-pink at the Dartmouth game; we'll laugh at the "Give Me Liberty" Variety Show; we'll wear out our new rope-soled shoes at the Senior-Sophomore formal; and we'll drink—oh, of course—coke—at the house-parties.

We'll have a hectic time,  
and then

We'll settle down to get our heads  
muddled again.

### Production Onward

It's almost time for us New York State farmers to begin planting for 1944. To those who are a bit discouraged about labor, machinery shortages, and bad luck in weather, we can say that all these drawbacks in 1943 did not stop our production from being the second highest in history.

The harvest was quicker and less accompanied by spoilage due to lack of labor than in any other recent year. Honors for this great performance go to the farmers, who worked as never before, to the city folks, school children, servicemen, prisoners of war, and every one else who helped speed production onward. Let no one say we Americans do not cooperate.

Let's make the 1944 production the highest in history. Let's raise chickens, cows, fruits, and vegetables for every last baby in the East Side of New York City and for every last refugee from the devastated lands of Europe.

### Home Ec Prof Writes For Encyclopedia Britannica

Miss Marion Pfund, professor of home economics, has just completed a 3750-word article on home canning for the Encyclopedia Britannica, to appear in the forthcoming edition.

This will mark the first time in the history of the publication that the topic home canning has been included. Miss Pfund, who is the author of Cornell's bulletin on home canning, also directed the color moving picture on home canning filmed by Professor Elmer S. Phillips of the New York State College of Agriculture Extension Service.

For the Britannica Book of the Year, an annual publication that is published in the spring, Miss Pfund is also writing a 600-word story on food research, and another of 1200 words on home economics. This 1944 edition will also mark the first time these topics are included in the Book of the Year.

# Cornell Countryman

A Journal of Country Life - Plant, Animal, Human

Vol. XVI

Ithaca, New York, February, 1944

Number 4

## Voice From The Land

Patricia Colbert '44

**B**RING them back to me—  
The broken bodies of my sons.  
Bring them back to the one  
Who sent them forth.  
I have laid open the red sod  
Of my mighty breast to receive them.  
Send back the still, fair flesh  
Of my warrior sons.

I have no medals left to give,  
No words, no hymns, no last lament.  
But the wheat still blows across  
The plains. And the orchards smell  
Of heavy hanging fruit.  
The spires are clear against  
The sky. The bread upon the table  
Is enough for all.  
Men are born today and grow and  
Love and hate in still obscure  
Nobility. And wait for Spring  
And are struck mute by hillsides  
In October. And there is strife that  
Speaks in a loud, clear voice, as ever.  
And there is dignity and truth enough  
For all. And men come out of nothing  
Into everything. And out of everything  
Into dust.

But the wheat blows and the orchards  
Stand in wait. The bread upon the table  
Is enough for all, though many times  
Divided. The bread of life, the sum of  
All our years.

The city sky is crimson still at night,  
And the heavy smoke is restless in the  
Fog. Evil walks the streets and beauty  
Breathes there.  
Another generation reaches into morn.  
And learns the feel of rain, the taste  
Of sun, the earth deepness and the sky  
Clearness of love. Another generation  
Turns the plow, digs the ore, stokes the  
Furnace, builds the bridge, makes the  
Words, the songs, the mystic leaven of  
New hope.  
They are the living dream, these sons  
Of warriors. They are winged. They are  
Sired of might.

So, give me back the bodies of my sons.  
I will bury them in my boundless heart.  
I was their mother before they knew  
The womb. I was created in them and  
They in me.  
And we shall together bring the plains  
Of wheat, the fruit, the blossomings of  
Many Springs.  
Cities shall grow from the stone of  
Our common flesh. The sum of our days  
Shall light another dawn.

Give me back the bodies of my sons.  
They live, they grow in me.  
We cannot die.

# R...for Rusty Roofs

Here is a sure remedy to renew the utility and appearance of galvanized roofing sheets that show a tendency to rust:

*Apply . . .*

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For best results, follow the formula in Federal Spec. TT-P-641 as prepared by the U. S. Bureau of Standards.



## **BUILDINGS**

**Are Important In  
Food Production**

Our country will be called upon in 1944 for the greatest food production in history. Industry as well as agriculture has its duty to perform in the great "Food Fights For Freedom" program. Many buildings, both on farms and in industrial areas, are used for food storage and processing, and the maintenance of these buildings so as to provide safe and adequate storage and shelter is highly important.



**Buildings Are War Equipment  
Keep Them Fit and Fighting**

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As part of its contribution to the campaign for conservation of materials and to the "Food Fights For Freedom" Program, the Zinc Institute has prepared two booklets of special value to anyone who desires to maintain the utility and appearance of galvanized roofing practically indefinitely:

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These booklets are being distributed free, and a postal request will bring copies to you.

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# Dr. Allen - - Bird-Man

By Betsy Kandiko '44

**H**E'S NOT superman; he doesn't fly; but Dr. Allen is truly a bird-man. He has studied, lectured, and taught birds all of his life. He has been at Cornell for forty years and has taught ornithology exclusively most of that time.

The one year that Dr. Allen was away from Cornell he spent, in behalf of the American Museum of Natural History, in Colombia, South America. From there he brought back twenty kinds of birds that people up to that time knew nothing about. Since 1912 he has traveled hundreds of thousands of miles, from Florida to Arizona, from Texas to California, from the Hudson Bay to Labrador, taking pictures, lecturing, and studying. He has photographed more different kinds of birds than any other man in the world. He was the first to capture the South American Allen ant thrush, named after him; the first to photograph a nesting pair of ivory-billed woodpeckers; the first to raise ruffed grouse successfully in captivity.

The noise of the drumming grouse was a mystery until he made movies of the bird and showed that the noise was made neither by the striking of the bird's wings on a log, nor by thumping them against its breast. The sound comes by beating the wings on air. With all the noise this drumming makes, people wondered why horned owls did not raise havoc in their ranks. It was discovered, by using a sound truck and microphone to record the sound, that owls can not hear the drumming. The vibrations are too low.

Despite his extensive traveling in Labrador and South America, Dr. Allen ruefully admits that the only time he was seriously hurt was in Ithaca. He fell out of a tree and broke his arm. Once, in 1924, the newspapers announced that he had been drowned in the Gulf of Mexico. In reality, he was calmly sitting in his tent near the mud of what had been Galveston Bay. A storm had blown the water out of the bay.

In his books, two of which are *The Book of Bird Life*, and *American Bird Biographies*, he classifies the uses of birds under five main headings:

1. Destroying insects
2. Destroying weeds
3. Destroying rodents
4. As scavengers
5. As game



Dr. Allen and the "Electric Ear"

More birds belong in the insect-destroying group than in any other. It is well that this is so, because otherwise, the insects would multiply so rapidly that we would be in danger of getting pushed off the earth. One of the professors of entomology told us that if you started with a single pair of plant lice in January, by the next December, if all the offspring lived and reproduced normally, you would have so many lice that they would weigh more than the combined German and Japanese armies.

**BIRDS** are so active that they need a prodigious amount of food, and, if that food is mainly insects, we can see why we don't have a German army of insects on our land. Just as a giraffe has a long neck to eat leaves from the tops of trees, so birds are adapted to their particular way of eating. Insects may burrow in the ground, fly in the air, or hide in the ponds; but some bird will catch them. The meadowlark probes in the soil; the warblers and orioles examine the undersides of leaves; the nuthatch looks in the cracks of the bark on the trees; the woodpecker digs into the trunk; the flycatchers and swallows catch the insects in mid-air; and the grebe dives to the bottom of the pond. The grebe is sometimes called a "hell-diver" because it can dive so quickly at the flash of a gun that it gets under the water before the bullet reaches it.

Some birds, such as the sparrow and dove, eat seeds of weeds almost exclusively, while others, like the chickadee, in addition to insects. A few birds are almost like squirrels in

their habit of storing seeds. The chickadee, bluejay, and nuthatch are among these, piling their future supplies in barns or old rail fences.

The hawks and owls are a class of bird that is known for eating rodents. Rats, more than other rodents, harbor the fleas that carry typhus and bubonic plague. Other small rodents, which are the food of the hawks and owls, carry the ticks of spotted fever and rabbit fever. A chicken does go the way of these rodent eaters once in a while, but the rats and mice destroyed more than make up for it.

**THE** vultures and gulls are in the class of scavengers. We have all heard of the ominous circling of turkey buzzards in the South when an animal dies, sometimes even before it dies. The ocean shores, especially around fishing boats, would be littered with dead fish and garbage, if it were not for the gulls. We don't like to think of birds waiting for death so that they can eat, but it would be a messy world if everything that died had to wait for decay to remove it.

The last class of birds, the game birds, is widened by some people to include any bird large enough to see on a plate at the dinner table. But laws and the wise study of our ornithologists have shown that only those birds which are not more valuable in other ways than as food should be considered as game. However, there are some birds that, by this definition, would be game birds, and yet, unless we want to see them become extinct in the next few years, must not be killed for food. These are the birds that are not prolific enough to survive



the hunting season. The woodcock, snipe, upland plover, and dove are among these, laying so few eggs that the number of young raised each year is hardly enough to maintain a normal number, even without hunting.

The number of eggs laid in one clutch, or brood, varies from one of the condor, auk, and puffin, to as many as twenty, the number sometimes reached by the mallard duck, pheasant, and bob-white. That is one reason these last three are among our game birds. The other reasons are: they taste good; they serve their best purpose as game; and they furnish sport for the hunter. The ruffed grouse is an ideal game bird, skillful in evading hunters, and prolific enough to maintain its ranks under normal shooting. The Canada Goose is not prolific, but is wise and not too many are shot.

The upland plover was almost wiped out about 50 years ago by excessive shooting, but now, after years of protection by law, it is coming back. Some birds have not been able to come back, and have died out completely. The heath hen became extinct in 1932, the Eskimo Curlew in 1925, the passenger pigeon in 1914. The great auk was long ago lost forever, in 1852, and the Labrador Duck in 1875.

Some species are today on the verge



Ivorybills on their nest

of extinction. In the whole United States, there are not more than twenty ivory-billed woodpeckers. The next rarest bird in the United States is the California Condor, the largest bird of flight. There are about 75 of them. They increase very slowly, laying only one egg once a year, sometimes not even once a year. Many were wiped out when the practice of poisoning carcasses out West was prevalent. The condors, being scavengers, ate the meat and died. The whooping crane numbers about 150 at

most. This four-foot-high white bird is migratory, nesting in northern Canada, and wintering in Texas, Louisiana, and Mexico.

To build up our dwindling game resources, we are resorting to restrictive hunting laws, natural management, as in state sanctuaries, and, in some cases, artificial propagation. The raising of pheasants has proved the most successful, quail being next in line. Ruffed grouse are not so easy to raise because they contract diseases readily. However, Dr. Allen found that by keeping them off the ground, on wire netting, the chance of disease was lessened.

There are some birds that do not fit into any of the five useful categories mentioned above. However, we cannot denounce them as worthless. Dr. Allen says, "To put a dollars and cents value on every bird is like trying to evaluate a sunset or a glimpse of a mountain lake among the spruces."

Dr. Allen has studied birds because he loves them, and those of us who have been among his students can see this in his lectures and his pictures. The birds there are as much alive as are the pet crow and the two barred owls he has at his home in Ithaca. We Cornellians are lucky to have Dr. Allen with us, and we are glad to share his bird lore.

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to the*

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*The American Farmer*

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We know his inheritance. It is the kind that fits men for great accomplishments. In his veins flows the blood of men who tore a civilization from the wilderness with little more than bare hands; of women who forsook comforts to face unspeakable dangers and hardships. They were inspired by the same urge that is today giving the American Farmer strength in this hour of need—a vision of freedom and the will to build a better world.

★ ★ ★

The farm has cradled the virtues and privileges that have brought into shining glory this home we call America.

The might of America today is based upon that rich heritage of a farm-born culture that is dominant in our national life. It is in our blood. It is a sustaining factor in our philosophy of living. It is an unseen, guiding force in our daily activities. In this hour of national anguish and peril, it is the solid granite for our destiny to rest upon—the foundation of strength that no crisis can unfirm.

★ ★ ★

We understand the colossal task that confronts the American Farmer in this Battle for Food, upon which largely

depends the very future of civilization. It is a gigantic demand upon his full resources of strength, skill, and courage. To provide enormous amounts of meat and farm produce with a limited supply of new farm machinery, to operate his farm with little or no help—this is an undertaking that might break a weak man or stampede a timid one. But the foundation is strong. The leaven of the spirit of the old pioneer stock is mighty. Just as his forefathers met the stubborn resistance of a dormant land, subdued its wildness, ordered its progress to bring forth a great nation, so, too, their sons will preserve its freedom and greatness.

★ ★ ★

Yes, we have worked with him and his forefathers since the days of Martin Van Buren—when there were fewer than 18,000,000 people in this country and only twenty-seven stars in the Field of Blue on Old Glory. It has taught us much. It has taught us to understand his needs and respect his judgment. And, it has given us a good idea of his capacity. That long backlog of intimate experience maintains our unshakeable faith—our absolute confidence that he will come through gloriously in his job of building the fortress of food defense in this momentous Fight for Freedom.

*John Deere*  
MOLINE, ILLINOIS

MANUFACTURERS OF QUALITY FARM EQUIPMENT FOR OVER A CENTURY

# Campus Countryman

## 4-H and Extension Club Combine

The Cornell University 4-H Club and the Extension Club have combined their activities for 1944. The following Cornellians are their officers:

President, Edmund Kaegebein  
Vice-president, Mary Louise Jerome  
Secretary, Adelaide Kennedy  
Publicity secretary, Rosette Deni  
Treasurer, Gertrude Durfee  
The Advisors, Mrs. Eddy and Dr. Polson

The aim of the club members is to combine social and educational activities. They have held several meetings, a Christmas party, and are planning a square dance.

Ed Kaegebein attended the County Life Conference at Cincinnati, Ohio, this year as a representative from the Cornell 4-H Club. At this meeting, he was elected president of the Country Life Association.

Plans are for a series of recordings on parliamentary procedure and program planning to be used by 4-H County agents.

## Plan Your Garden Now

February is a good month to start thinking about a victory garden. A plan drawn on paper will make the planting and work of your garden next spring much easier. List the crops you are going to plant in the order you want to plant them in the garden. And don't forget to put a new handle on the old broken hoe.

## Floriculture Prizes Awarded

First prize was presented to Barbara Dodenhoff for the best Paper Narcissus exhibit shown at the flower show in the floriculture laboratory on January 11. Second prize was awarded to Dorothy Benson.

Each member of the floriculture class grew some Paper Narcissus to exhibit at the flower show. Mr. Guise and a lab assistant were the judges. Barbara placed each of her narcissus bulbs in the refrigerating room for three weeks. Then she moved them to the greenhouse to grow at a temperature of 40 to 50 degrees F. As the time of the flower show approached, she kept the growth off the plants uniform by subjecting them to a higher or lower temperature as needed. Lastly she transplanted them to an attractive dish filled with pebbles.



Charles Van Middlelem

Back to Cornell came Charles Van Middlelem, but as a member of the U. S. Artillery rather than as a civilian. He completed three years in the College of Agriculture at Cornell as a civilian, and is now completing his senior year while in the Army.

Charles chose the vegetable crops department for his major. After graduating from high school in Riverhead, Long Island, he spent two years on the Long Island Research Farm, working with vegetables under Dr. White Stevens in the fields and laboratory. Charles found this work very interesting and decided to continue it at Cornell.

He has worked his way through Cornell. During his first two years, he assisted Dr. Smith with potato experiments. During his junior year, he was Dr. Smith's lab assistant and worked with various chemical analyses on tubers, soil, etc. After the war is over, he wants to continue this work as a graduate student.

He was an Alpha Zeta man and played on their basketball and intramural football team. He was a member of the Pershing Rifles Club and belonged to the Cornell Vegetable Crops Club. His basketball muscles are still being exercised since he is a member of an Army basketball team here at Cornell.

When asked what he liked most about the campus, he replied that it was the hills. It is such a contrast to the level lands of Long Island. A part of Charles' interest is in New

York City. He was married last January and his wife lives there.

Charles likes the army but will be glad to be back in a laboratory doing research work with vegetables.

## J.P.V.G. Meet

At a recent meeting of the New York State Junior Potato and Vegetable Growers Association in Utica, George Keller was elected president for the new year. Germaine Seelye, the outgoing president, will automatically fill a post on the executive committee. Walter Boek was elected to the executive committee.

Dr. Charles Chupp, Extension Professor at Cornell spoke at the annual banquet on mushrooms and toadstools. Walter Schudder, a former student of Cornell, also of Louisiana State College, judged the vegetable exhibits and Dr. Pratt presented the awards to the winning 4-H and J.P.V.G. members. Germaine Seelye was chairman of the meeting and toastmistress at the banquet.

## 4-H War Work

New York state can be proud of its 33,000 4-H members for their share in the War Program in 1943. In the annual survey of club activities, Albert Hoefer, state 4-H club leader, says that production and conservation of foods was a major part of the year's work. This included caring for dairy animals, raising chickens and hogs, tending gardens, and preserving the foods produced by canning, freezing, and drying them.

Another great service was done in community work. Further plans were made for health improvement along with efforts to care for children by making hot lunches in school for them. For the Red Cross, 4-H members not only made new clothing and renovated old garments, but they donated over \$13,600 to it as well. In other places first aid, home nursing, and fire prevention were studied. Boys and girls became extension minute men, first aid instructors, air raid wardens and messengers, airplane spotters, and blood donors.

For the national war effort, members collected many pounds of tin cans, paper, rubber, and countless phonograph records and books for service men. And last but not at all least, these workers bought a million dollar's worth of bonds.



# No Hunting?

By Oliver H. Hewitt

**F**ENCEPOSTS on many farms throughout New York State read "Posted", or "No Hunting." At the same time, there is a scarcity of signs of game on the land.

This situation is affecting the welfare of both farmers and sportsmen. It is a blight for which both must share the blame, and for which they themselves hold the remedies. In New York State, two game species, the ring-necked pheasant and the cottontail rabbit, are more important to hunters than all the other game combined. Pheasants and cottontails thrive best on farm land, which because of its high value and intensive use, cannot be managed under public ownership.

Farm game is a crop of the land, and the answer to the present problem lies in the fact that it must be recognized and treated as such.

What part has the sportsman played in this unfortunate situation? Backed by the law which makes game the property of the state, hunters have raided the farm lands with no regard for the farmers' rights as property-holders. Showing an amazing lack of sportsmanship, many "sportsmen"

tramp through fields of ripe buckwheat or soy beans, knocking down fences, or using wire-cutters to make holes for their dogs to pass through. Homesteads are often subjected to a barrage of gunfire, and even the farmers' livestock is not immune from attack.

On the other hand, what part has the farmer played in the second part of the problem? Why is game so scarce? On looking over many of the methods which are advocated for so-called "clean-farming," we find that they are slowly wearing the soil away and converting the land to a "wildlife desert". Fields are plowed in the fall and left bare through the winter, so that the precious top-soil is whipped away by the wind. Woodlots are cut down or grazed to such an extent that they no longer control the spring floods, or hold water through the dry months of summer. No shelter is provided for the wildlife which plays such an important part in controlling pests during the growing season.

**T**HE solution to this problem must be simple enough to be practicable, and must be of direct benefit to the farmer. The New York State Conser-

vation Department recently set an example which could be followed in many regions by co-operation of farmers' granges and sportsmen's clubs. Several "Landowner-Sportsmen Projects" have been formed, whereby the hunting rights on a large block of farms are leased by the State, and the block is set aside as a co-operative game management area. Hunters are allowed only on condition that they respect sportsmen's rules.

In recent years, more and more farmers have been organizing soil conservation districts, to make use of the U. S. Soil Conservation Service. Fortunately, the farming methods which conserve water and prevent the waste of top-soil, also serve to improve conditions on the farms for wildlife and game. Hedgerows are planted with food-producing shrubs; diversion terraces on the slopes provide nesting cover for pheasants; woodlots managed for maximum wood production are no longer grazed, and are havens for wildlife. When sportsmen become interested in the land, and work with the farmers, results will be quick, and both parties will benefit.

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Wm. Schmidt '36, Grad. Mgr.

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# Cornell Homemaker

## WSGA Elects New Officers

At a recent mass meeting, Miss Eleanor Dickie '45, was elected president of WSGA for the next two terms. The meeting, which was held in Bailey Hall, January 11, was for all Cornell women.

Candidates were introduced and elected in the following order; Miss Marcia R. Hutchins '45, vice president; Miss Nancy M. White '45, treasurer; Miss Ann M. Lynch '45, chairman of activities; Miss Mary Elizabeth Mershon '45, secretary; Miss Thelma E. Emile '45, president of Risley; the Misses Evelyn H. Call, Anita M. Hansen, Nancy B. Hubbard, and Mavis H. Gillette, all of the class of '46, presidents of Balch; the Misses Kathryn H. Foote and Phyllis R. Storm, both of the class of '46, president of Anna Comstock; Miss Margaret A. Montieth '46, president of the Circle; and Miss Jane I. Purdy '46, Willard Straight representative.

The students were entertained by skits on dormitory life during house-party weekends and the nightmare of a typical freshman. These were followed by a fashion show satirizing clothes that girls take to a house-party. Votes were counted by Mortar Board, senior woman's honorary society. Program chairman was Miss Virginia E. Wilson '44, and Mrs. Barbara Cross Naylor '44 led the singing.

Highlight of the evening's entertainment was a speech given by Lt. Madeline Bushman of the Woman's Army Corps. She told of her experiences overseas in Africa, and said that being in the WAC's is the best thing that has ever happened to her.

## Chinese Week

Due to the success of the Russian Week this summer, the Cultural Committees of Willard Straight held a Chinese Week, from January 22 to 28.

The week started with a Chinese Nationality Night at the Cosmopolitan Club. Sunday, Rev. R. H. Troop read in the Reading Hour Series of the Browsing Library. These events were followed by Shadow Plays in Barnes, a movie "Kukan" in the W. S. theater, a lecture in Olin and a program of Music Makers.

The purpose of having a week of this sort is to help Cornellians know and understand China. The committees have decided to sponsor one such week each semester.



Ruth Caplan '44

Rudy, as she is known to all her friends, is a girl who always has a smile on her face and a friendly word for everyone. Her engaging personality has made her well-known and well-liked here at Cornell.

Because her main interest lies in the foods-journalism field, Rudy has spent her three and a half years (on the college accelerated program) studying foods, journalism, and adult education courses. Just so she won't be caught "short-handed" she has also taken up shorthand and typing. Armed with this ammunition Rudy aims to apply journalism and adult education to home economics, either in Home Bureau or magazine work.

Chock full of theory, Rudy wanted to get working experience too, so the summer of her freshman year she got a job as dining room manager at a Girl Scout Camp. Since she had spent most of her summers camping, this summer was not only valuable experience, but lots of fun. The next summer Rudy was assistant manager of the YMCA Cafeteria in Jersey City. Here she did almost everything from planning menus to figuring accounts and making pies. This wasn't the free life of camp, but it showed her what people like in foods. While at college, Rudy has worked part-time almost two years in the Grange League Federation Test Kitchen under Miss Lucile Brewer. This term she is writing features for the College of Home Economics, and is the student assistant in Prof. Flora Thurston's course in adult education.

This lover of good food is also a lover of good music and dancing. She has been singing for two years in the Cornell Women's Glee Club, and two in the Sage Chapel Choir. During her freshman and sophomore years she was active in Kermis Dramatic Society. She has been on the Women's Self Government Association Council, Cornell United Religious Works Women's Assembly, Home Ec Club, Westminster Student Society, and the secretary of Wayside Aftermath. Rudy was on the Cornell Daily Sun her freshman year, made the *Countryman* editorial board during her sophomore year, and was Home Ec editor her junior year. This past summer she was writing for the magazine, and is now its feature and radio editor. It is our radio editor you hear announcing campus news every Thursday noon hour over Station WHCU.

Rudy's interest and ability in journalism was recognized at the end of her sophomore year by election to Pi Delta Gamma, women's honorary journalistic society. In her senior year she was elected to Pi Lambda Theta, honorary society in education. She has also been holder of the State Cash and Undergraduate McGraw scholarships.

## Mortar Board

Because of acceleration, the traditional Mortar Board tapping was held at this mass meeting. The Mortar Boards, dressed in black caps and gowns, held lighted candles in a completely darkened auditorium. Women selected from the junior class for outstanding qualities of scholarship, leadership, and service were called to the platform. They were met by one of the Mortar Boards who lit their candles and led them into the line of women. Those chosen for this honor were:

Nancy Carol Barone  
Reta Davidson  
Eleanor Barbara Dickie  
Nancy Trevor Ford  
Margaret Hammersley  
Ina Hundinger  
Marcia Ruth Hutchins  
Brigette Watty  
Maralyn Winsor

# Take A Bite

Rudy Caplan '44

**W**HEN Mom sent us a box of cookies a few weeks ago, we thought they were the toughest, most tasteless things we had ever tried to clamp our jaws on! We sent a letter home, mildly intimating the sad fact.

"But, Darling," Mother wrote back, "I made those cookies with soyflour—they're good for you! Still, maybe I used too much soyflour in place of the white flour—I wanted to make them especially good."

"Aha!" sez I, "There's a clue to much of our troubles with soybeans and soyflour! Folks want to know how to make soybeans taste and look good." Well, here's how! In cooking soybeans there are a few things most important to remember.

Everyone knows that soybeans have been found to be a nearly perfect food; for, like milk, they contain almost all the kinds of proteins, fats, vitamins and minerals needed by man in his food. They are a good meat substitute.

But everyone does not know how soybeans are definitely different from other beans. First, after one bite, we realize that **they have a different crunchy texture.** We cannot expect them to taste like other beans. In the same way that we learn to like a new kind of cereal, soup, or caviar—we have to learn to like the new kind of bean.

If the family will not be reconciled to learning to like the crunchy texture of cooked soybeans, don't glower at them in disgust, or look at them like a patient martyr. You can make the beans softer by **cooking them longer** than the regular three hours, or by soaking them overnight and then canning or cooking them in a pressure cooker at 10 pounds pressure for 1 hour.

Second thing to remember in using soybeans and soyflour is that **soybeans have less flavor than other beans;** therefore, to make them tasty and appealing they must be **cooked with more salt and with other flavorful foods** in meat loaf, chili, chop suey, hamburger, puddings, cakes, cookies, or whatever you wish to concoct.

From the New York State College of Home Economics at Cornell Miss Marion Neldert, assistant manager of the cafeteria, and Miss Therese Wood, of the department of foods and nutrition, recommend that this method be used for **cooking soybeans:**

Look over the beans carefully, wash, and then soak them in 3 quarts of water overnight (or in boiling water for at least an hour.) Next simmer the beans in plenty of salted water about 3 hours.

The fun starts after the beans are cooked. You can dress them up in all sorts of fancy ball outfits that will appeal to the family's eyes and appetites.

Men go for **Chili Con Carne**, even before they realize it is made with soybeans. Here's a recipe for six servings: Fry until crisp  $\frac{1}{4}$  pound salt pork diced. Remove the pork and brown  $\frac{1}{4}$  cup chopped onions. Add  $\frac{1}{2}$  pound lean beef, ground. Stir and cook slowly for 5 minutes. Then add the crisped pork, 2 cups cooked soybeans, 2 cups tomatoes, and 1 tablespoon chili powder. Heat to boiling, and serve.

Tossing together a **Soybean Salad** is a simple trick. Use 2 cups shredded cabbage, 2 cups diced apples, 1 cup cooked soybeans or sprouts, and the grated rind of  $\frac{1}{2}$  orange. Moisten the salad with French dressing to which the juice of 1 orange has been added.

For the ladies at luncheon you might try this **Soybean Cheese and Tomato Casserole**, developed by Mrs. Jessie Boys, of the department of foods and nutrition at the New York State College of Home Economics at Cornell: Brown  $\frac{1}{2}$  clove garlic chopped fine, and 1 large onion chopped fine, in 3 tablespoons hot fat. Add  $1\frac{1}{2}$  cups tomatoes cut small, and a little water,  $\frac{1}{4}$  bay leaf, salt, pepper, cayenne to taste. Simmer this, stirring occasionally, for 20 to 30 minutes. Place 2 cups cooked soybeans ( $\frac{2}{3}$  cup dried) with  $\frac{1}{2}$  cup cooked white or brown rice, and the tomato sauce in a greased casserole. Top with 1 cup soft bread crumbs buttered or tossed in oil, and  $\frac{1}{2}$  cup grated cheese. Bake in 350°F. oven until lightly browned.

Third important point to pigeon-hole in your head is about soybean flour: Although it has plenty of fat and protein, **soyflour has very little starch.** For this reason it is not used as a thickener, or for its stretching and rising ability in making cakes. **It is added to, not substituted in, large quantities for regular wheat flour.** Foods made with soyflour brown quickly, so watch out for whats in the oven!

An easy way to use soybean flour in everything where flour is used—whether cakes, muffins, or batters,—

is to replace 2 tablespoons of wheat flour with 2 tablespoons of soyflour in each cup of white flour called for. In general, salt, sugar, and liquid need to be increased when soyflour is used in place of some of the all-purpose flour.

Baking tempting cookies is the quickest way to the family's heart, everybody knows. Here's your guaranteed best seller: **Date and Nut Cookies.** Beat 1 egg slightly. Add  $\frac{1}{3}$  cup melted fat and  $\frac{1}{4}$  cup hot water. Mix and sift  $\frac{1}{2}$  cup soyflour;  $\frac{3}{4}$  cup enriched flour;  $\frac{1}{2}$  cup sugar;  $\frac{1}{2}$  teaspoon soda;  $\frac{1}{2}$  teaspoon salt;  $\frac{1}{2}$  teaspoon cloves;  $\frac{1}{2}$  teaspoon cinnamon. Add dry mixture to liquid mixture and beat thoroughly. Add  $\frac{1}{2}$  pound dates and 1 cup raisins cut up; and  $\frac{1}{2}$  cup nuts. Drop dough from spoon onto greased baking sheet. Bake at 350°F. 15 to 20 minutes.

Lucile Brewer, of the Grange League Federation Test Kitchen, in Ithaca, has developed this recipe for 'they make-you-want-to-take-one-more' **Soya Raisin Drop Cookies.** Sift together 1 cup soyflour, 1 cup pastry flour (sift flours once before measuring),  $\frac{3}{4}$  teaspoon salt,  $\frac{3}{4}$  teaspoon soda,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{4}$  teaspoon ginger. Cream  $\frac{1}{3}$  cup shortening and  $\frac{1}{2}$  cup brown sugar. Add 1 egg and beat well. Combine  $\frac{1}{2}$  cup molasses and  $\frac{1}{2}$  cup sour milk. Add liquids and flour alternately to the creamed mixture. Drop by teaspoon on a greased baking sheet. Bake 12 to 15 minutes in a 350°F. oven. Yield: about  $3\frac{1}{2}$  dozen.

And believe it or not, you can make a **Mock Pumpkin Pie** using soyflour and soybeans! For the **Soy Pie Crust:** Sift  $\frac{2}{3}$  cup all-purpose flour (sifted before measured) with  $\frac{1}{2}$  cup soyflour, and 1 teaspoon salt. Cut in 4 tablespoons fat. Add  $1\frac{1}{2}$  to 2 tablespoons cold water, until pastry holds together. Knead lightly  $\frac{1}{2}$  minute. Roll the dough, line the pie plate, and bake at 425°F. oven, or add filling and bake.

For the **Mock Pumpkin Filling:** Put  $1\frac{1}{2}$  cups cooked soybeans through the fine knife of a food chopper. Mix with  $\frac{3}{4}$  cup honey,  $\frac{1}{2}$  teaspoon salt, 1 teaspoon cinnamon,  $\frac{1}{2}$  teaspoon nutmeg,  $\frac{1}{2}$  teaspoon ginger, 2 slightly beaten eggs, and 1 cup milk. Pour into pastry-lined pie plate, and bake 15 minutes at 450°F. and 30 minutes at 350°F. Serve hot or cold.

Here's hoping your family tries a bite of your new soybean dishes—and then dips down for more!



# Former Student Notes

'06

Rob Roy Slocum, 63 years of age, will retire on April 1, 1944, as chief of the Market Standards and Facilities Section of the Dairy and Poultry Branch of the Food Distribution Administration, after 35 years with the U. S. Department of Agriculture. His most recent work has been to streamline standards and grades of poultry eggs to make them easier to apply to increased wartime production and demand. Mr. Slocum is co-author of many books on poultry and has written several poultry bulletins for farmers.

'14

Edward M. Carman is new president of the Meadow Brook Nurseries, Inc., N. J. He had the opportunity recently to recall the "good old days" when he had lunch with alumni Sanford G. Lansing '16 and George B. Howell '17.

'15

A. S. Kenerson, manager since 1938 of the Robinson Seed Co., Waterloo, Nebraska, died December 16, 1943, as a result of a stroke. Kenerson specialized in horticulture and plant breeding at Cornell. In his senior year he held an assistantship in the Department of Vegetable Crops, and after graduation was an instructor for two years. For fifteen years he was purchasing agent for W. Atlee Burbee Co. In 1934 he occupied an executive position with Allen, Sterling and Lothrop Co., and in 1937 worked for the Kendall and Whitney Co.

Lieutenant Franklin R. Fielding, USNR, has taken over new duties at the Navy Department, Washington, D. C. Fielding says that he had an eventful summer cruising on an airplane carrier and a destroyer with the Atlantic fleet.

'16

We hear that Loren J. Mead is back from Chungking, China, and at present is living in Santa Anna, California.

'17

Dr. Harold Macy is a major in the Sanitary Corps of the U. S. Army. He is on leave as professor of dairy bacteriology at the University of Minnesota.

Donald C. Thompson is president of the Orange Manufacturing Co., Orange, Mass.

'18

Thomas R. Wagner has resigned his position as vice-president of the Peerless Equipment Co., and has taken over duties of district sales manager in the railway division of the Edward

G. Budd Manufacturing Co., Chicago.

'19

Major Norman T. Newton, Army Air Corps, is overseas on duty with the Allied Military Government.

'20

Major Frederick R. Undritz, stationed at Fort Benning, Ga., has been promoted to the rank of lieutenant colonel.

'21

Carl W. Nordgren is a research chemist for the Chris Hansen Company, Little Falls, N. Y.



'26

John L. Shea really has his hands full these days at the Bushnell General Hospital, Utah. His job as director of dietetics has given him charge of food for twenty-two hundred patients, eight hundred soldiers, and two hundred and fifty officers. Besides that, he handles the hospital funds and purchases all furniture and equipment for officers' mess and forty wards. Small wonder that he was recently promoted to captain!

'29

From Persia comes word that Major Willis D. Hull, U. S. Army, arrived there in November after three months at Advanced Quartermaster School at Camp Lee, Va.

'33

Mrs. Alma Latif (Helen R. Burritt) has been serving with the American Red Cross in India since June. Mrs. Latif first went to India in 1937 to direct a nursery school and train Indian girls for kindergarten work. Before that she worked at the Bethlehem Day Nursery in New York City and later taught in Australia.

'34

After two years of military service, Lieutenant John W. Duffield is now serving with the Army in Italy. We

are glad to hear that his perforated ear drums are steadily healing.

'35

First Lieutenant John G. Franclemont is overseas with the 21st Malaria Survey Unit in the Sanitary Corps.

Ensign George E. Brandow, USNR, is at the Naval Indocctrination School, Fort Schuyler, New York City.

Robert E. Peters, carpenter's mate second class, is one of the "Seabees" overseas now.

'36

She's not only Second Lieutenant Emilie A. Pierce now, of the Medical Corps, Dietetics Department, at Station Hospital, Camp Picket, Va., but also Mrs. Frederick Schmidt. She took that "big step" last October 12.

Howard E. Babcock, Jr. has a son to take his name, Howard III. Babcock and his wife, Anne N. Simpson '36, live on their ranch in Roswell, N. M., where he manages the Mitchell Feed Co. He is the son of Howard E. Babcock, chairman of the University Board of Trustees.

'37

Alice Chamberlain gave up her job as dining room supervisor at Haine and Co., Newark, to take on a more important job—that of being Mrs. Burden J. Smith.

Benjamin B. Adams left Montclair, N. J. on Thanksgiving day for Seattle, to take over his job as assistant manager of the Washington Athletic Club. He is the son of Professor Bristow Adams, Agriculture Publications.

Vivian Strickman is keeping a certain man in the service happy these days. She has gone to Hawaii to join her future husband. Good luck, Vivian.

'38

Theodore F. Galloway was killed last June when his plane crashed at Spartansburg, S. C. No other details of the accident are known.

Did you know that Lieutenant Michael J. Strok helped to design the pack release for "flying jeep" planes used to drop supplies and ammunition to the mountain troops in Italy?

'39

We are glad to report that First Lieutenant John T. Moir III, serving somewhere in the South Pacific, has recovered in an Army hospital from his recent injuries and is "raring to go" again. Moir was general's aide and training officer in the 27th Division Artillery.

Captain Mark T. Muller, Signal Corps, is "down under." In case you don't know, that's Australia.





## MINNEAPOLIS-MOLINE WAR RECORD

Minneapolis-Moline is proud to have its Minneapolis plant and offices and its Hopkins plant and offices receive the United States Army Ordnance Banner for Meritorious Production on army contracts. This award is also made individually to around 5,500 MM employees. We accept the challenge of this award and will go forward to greater production goals.

Since the beginning of this world crisis, all the men and women of Minneapolis-Moline have dedicated their unswerving efforts to an all-out Victory program. We are proud of the 1,059 men and women of Minneapolis-Moline who left us to serve in all branches of the Armed Forces. We are proud of our loyal MM dealers who are helping farmers produce Food for Freedom with limited quantities of farm machinery by keeping their machines in good repair.

Even before 1938, Minneapolis-Moline was working on the conversion of a farm tractor to serve our Armed Forces. This vehicle was the first that the Armed Forces called the "Jeep," so named by Army men at Camp Ripley, Minn, in 1940. MM "Jeeps" are now serving on many fighting fronts.

Minneapolis-Moline was one of the first 100 firms in the United States to set up a Labor-Management Committee to help increase production.

Minneapolis-Moline was among the first to advertise nationally the need for getting all scrap into the big scrap and has consistently followed up this program.

The United States Treasury Department reports that Minneapolis-Moline was one of the first 100 large firms whose employees regularly invested 10 per cent or better in War Savings Bonds and Stamps through the Payroll Deduction Plan. For this Minneapolis-Moline proudly displays the Treasury "T" Minute Man Flag. MM was one of the first to tell farmers nationally of the urgency of investing every possible dollar in War Savings Bonds and Stamps.

MM has contributed to the War Production Fund of the National Safety Council to help stop accidents that have killed or injured over 11,600 workmen every day since Pearl Harbor. More than a year ago, Minneapolis-Moline was awarded the Governor's Safety Award Pennant for a well established safety program in every plant.

Minneapolis-Moline and its employees have regularly supported every worthwhile cause and endeavor that helps assure final and complete victory.

Minneapolis-Moline manufactures all the farm machinery and tractors allowed under Government Limitation Orders, for which materials can be obtained, and many quality products for our Armed Forces so that complete victory may be ours sooner.

Minneapolis-Moline was one of the first 45 firms in the United States to be awarded the United States Maritime "M" Pennant, the Victory Fleet Flag and Maritime Labor Merit Badges for its employees by the United States Maritime Commission in recognition of Minneapolis-Moline's outstanding production achievements in helping build victory ships.

The Como plant of M-M was awarded the Army-Navy "E" last summer.

This United States Army Ordnance award makes Minneapolis-Moline probably the first or at least one of very few in the United States to have earned all of these production awards for high quality and high production achievement. Naturally, Minneapolis-Moline is the first in the farm machinery business to have earned all these awards for meritorious production.

More sweat now  
means less blood  
and fewer tears  
for all of us.



### MINNEAPOLIS-MOLINE POWER IMPLEMENT COMPANY

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# Former Student Notes

'39

Mrs. G. W. Atkinson, formerly Sylvia Small, alternates her time being both a good homemaker and a part-time assistant at the Pontiac Nurseries in Michigan.

Private Hyman M. Lechhook is in Camp Grant, Illinois, serving with Company B, 31st Medical Training Battalion.

'40

Frederick L. Faber is in Washington, D. C., working as an agricultural economist with War Food Administration.

Ensign Theodore D. Gordon, USNR, was graduated from the Naval Reserve Officers' Indoctration School, Arizona, on November 12.

Robert B. Grindrod received his second lieutenant's commission last September after successfully completing his officer candidate course at Camp Davis, N. C. Grindrod is in the anti-aircraft division of the Coast Artillery.

'41

Gilbert B. Jaeger was recently promoted to sergeant in the Marine Corps and is now serving overseas.

Naval Aviation Cadet Rodney H. Ingalls is now receiving his intermediate flight training at the Naval Air Training Center, Pensacola, Florida.

He's not just "Nick" Drahos now, but rather Private Drahos, serving with the Second Army down in Tennessee. He's in a Signal Corps photography company. Have the eyes of his camera seen anything interesting? We wonder . . .

Jeanne Perkins is now an Army wife, Mrs. Mathew J. Quinn. She recently received her M.A. at Oregon State.

Maja S. Cavetz is a receptionist for the American-Scandinavian Foundation. She has been there since November.

Muriel E. Elliott has turned "school-marm." She's teaching home economics at Manhasset High School, Kenmore.

November 4, 1943, was "the" day for Robert F. Cortright, when he married Thelma E. Depew. Cortright is teaching Agriculture in the Van Etten Central School.

'42

Peter E. Crowe is now a second lieutenant in the Air Corps. At present he is receiving instruction at the Four-engine Bomber Transition Training School, Hobbs, N. M.



Marie Call Wells '42

Marie Call Wells is doing a lot of traveling these days, following her husband around the country. He's an aviation cadet and has to move every two months. It won't be long, though, before he gets those long-awaited "wings" and then they can settle down. Marie doesn't mind the traveling, for she has seen loads of new places and has met many interesting people. Anyway as she says, she and her husband can still be together. Lucky girl!

Mildred Keith (Mrs. Herbert F. Bohnet) is on the move, too, with her husband in New Mexico.

Phyllis A. Colling is the new home demonstration agent for Herkimer County. Elizabeth J. Nisbet is doing the same type of work in Chemung County.

'43

Rosemary Williams is assistant home demonstration agent in Syracuse. She is engaged to Sergeant Nathan G. Gardiner, overseas with the U. S. Army.

Richard M. Dickerman is now a second lieutenant. He received his commission after graduation from the Field Artillery OCS at Fort Sill, Oklahoma.

Margaret Smith is an associate 4-H Club agent, Court House, Cortland, New York.

Marion Silsby (Mrs. Floyd D. Snyder) is an assistant home demonstration agent in Blinghamton, N. Y.

Melvin I. Kolker is at Princeton University as a research assistant in the physics department there.

Robert J. Manovill is receiving student training with the Carnation Milk Company in Mt. Vernon, Wash., and hopes to join the General Milk Company which handles Carnation's foreign business. Lots of luck, Bob.

Mary A. Dietrich is now teaching general science and biology at Catskill High School. Mary is the daughter of Dr. Henry Dietrich '17, Entomology.

Jane Bartholomae is assistant dietitian for the F. Baker division of General Foods in Hoboken, N. J.

Constance Austin is receiving training for becoming a junior executive at Abraham and Straus, one of Brooklyn's large department stores. She is learning merchandising and the ins-and-outs of buying and selling.

Home ec teachers are needed badly, they tell us. And here are five girls who certainly helped relieve the shortage; Mary Ammarell at Exeter Township School, Jacksonwald, Pa.; Shirley Busacker at Central School, Andes, N. Y.; Mary Christian in Walden, N. Y.; Cora Thomas at Haverling High School, Bath, N. Y.; and Barbara Larabee at Central School, Unadilla, N. Y.

Abraham J. Brook had to give up his instructorship in bacteriology to answer Uncle Sam's call. He is now at Camp Upton.

Betty Carter is working in the Agricultural Extension Service at Syracuse, New York. When she is not busy running in and out of stores making a survey of dominant clothing shortages, Betty gives instructions on how to make new clothes from old ones. Her work is varied, too, and has carried her to the field of radio where she participated in broadcasts on summer meals.

Wilma Harris is doing home service work for the Gas and Electric Company, Poughkeepsie, N. Y.

'44

Lois Leeds took Ensign A. J. Cohen, USNR, "for better or for worse" last October. Cohen studied Deisel engineering here at Cornell after receiving a degree in '40 from the University of Florida. The couple are now living in Southport, N. C.

# Making Better Beacon Feeds for *Growing* **BETTER CHICKS**

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### *Develop Methods & Formulas to Meet Wartime Feed Restrictions . . .*

You buy more than stated percentages of protein, fat, fibre and carbohydrates when you buy Beacon poultry feeds. You buy more than 20 carefully selected, tested and blended ingredients in Beacon Complete Starting Ration. For you buy the scientific perfection of years of experiment and research. You buy the down-to-earth know-how of practical poultry men who have spent years growing chicks under the same conditions of climate, shelter and care that *your* chicks must weather. And you buy feeds that have been adjusted to meet those conditions and to promote optimum health, growth, flesh and laying capacity in the environment of the *average* poultry farm.

That should mean a lot to you right now. For Beacon poultry feeds have kept pace with the times. They have been adjusted to meet wartime feed restrictions—not by guesswork, but by careful scientific analysis and actual feeding tests constantly carried on

since 1939. That's why today's Beacon Complete Starting Ration is practically equal in biological efficiency to the pre-war Beacon starting ration, even though many feed ingredients are harder and harder to get.

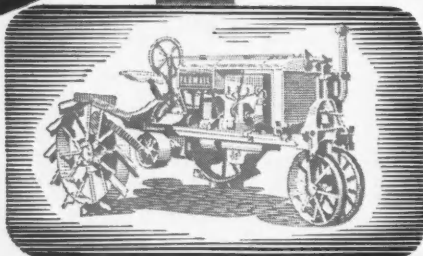
Like all feed companies, we at Beacon are putting forth every effort to make the feeds you need to produce "food for Victory." Unfortunately we cannot keep up with the demand.

So that you won't be disappointed, and possibly suffer financial loss, see your Beacon Dealer and find out how much feed he can sell you before you make plans for baby chicks.

## **THE BEACON MILLING CO., INC., CAYUGA, N.Y.**



# 20<sup>th</sup> Birthday



**The Original Farmall - Born in 1923**

FOR TWENTY YEARS the Farmall IDEA has been the foundation for *all* experiments in general-purpose tractor design...

TODAY 4 sizes of modern FARMALLS—the sturdy "A" and "B", and the big powerful "H" and "M"—with special machines and tools for every crop, operation, and season, lead the way in the battle for food.

★  
**FOOD fights for FREEDOM**  
and the  
**FARMALL fights for FOOD**  
★



## OF THE FARMALL and the Farmall System of Farming

In 1923 came FARMALL, the first true all-purpose tractor... the farm power unit designed from the soil up... the tractor that started from the implement end.

Harvester built it, based on EXPERIENCE—and that made SENSE!

After 1923, the call for farm power really swept the nation. It was Farmall that made the old dream of horseless farming come true. Here was the tractor that did almost everything. From every state came comments like these: "Not a horse or hired man on my place"... "At least 1/3 cheaper to farm this new way"... "My Farmall works in crooked rows where a snake would get lost"... "My two boys, 13 and 11, do anything that I can do with it."

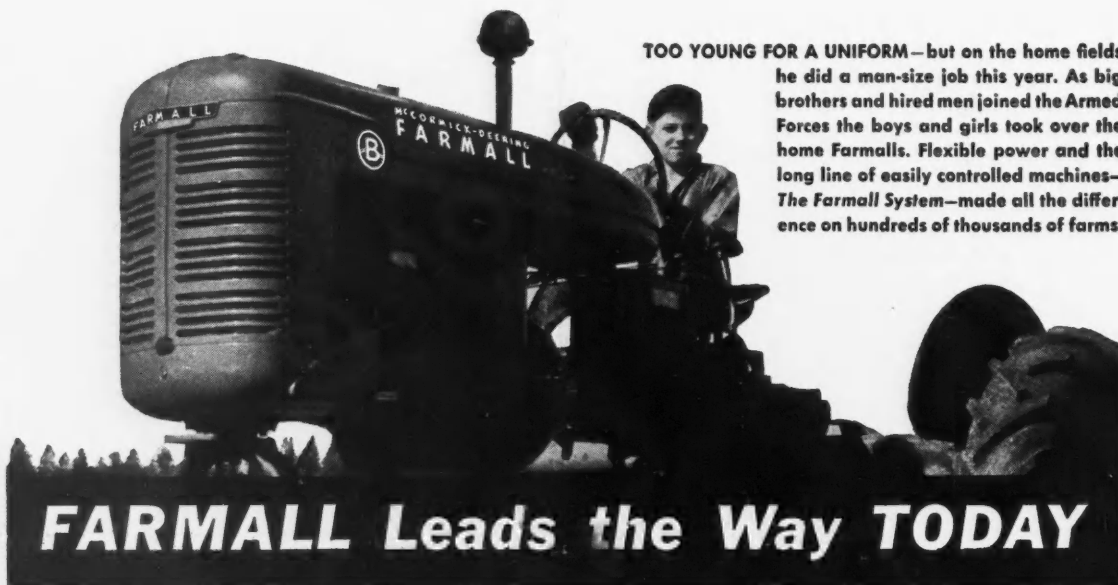
Pretty soon there were a hundred thousand, and then a half-million Farmalls. Today there are more Farmalls producing food on American farms than all other makes of general-purpose tractors combined.

When war struck our nation, a Farmall army, with an infinite number of working tools, went into battle. The greatest food crisis in our history was at every farm gate—and the Farmall System was ready!

So we mark the 20th Birthday of this most popular of all tractors. There's a proud record of progress between the old "Original" of 1923 and the streamlined red Farmalls of today—endless improvements in power and machines. Today millions know that Farmall is the ideal power for any farm, whatever the size. Farmall showed the way, and *will* show the way when the boys get home from war.

Farmall and Harvester are pledged to the faithful service of that great American institution—the family farm.

INTERNATIONAL HARVESTER COMPANY  
180 N. Michigan Ave., Chicago 1, Ill.



TOO YOUNG FOR A UNIFORM—but on the home fields he did a man-size job this year. As big brothers and hired men joined the Armed Forces the boys and girls took over the home Farmalls. Flexible power and the long line of easily controlled machines—*The Farmall System*—made all the difference on hundreds of thousands of farms.

**FARMALL Leads the Way TODAY**